

RAILWAY PIE LIVES!

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From 1850 to 1950, if you came to Atlantic Canada overland, you probably entered by steam train through McAdam Junction. Sixteen passenger trains a day created a hive of activity. By 1900, the successful Canadian Pacific Railway built a castle of a railway station at McAdam to accommodate hundreds of travellers every day. An early Boston paper describes McAdam Station as being famous for its *Railway Pie*. The decline of the steam engine and rail travel after 1950 meant fewer passengers and the eventual closure of the station in 1994.

Abandoned and derelict, this iconic architectural marvel from our historic past was turned over to us, a local group of volunteers. We started the massive project of preserving, restoring and revitalizing this forgotten treasure. While researching, we came across a Boston newspaper article entitled, *Railway Pie Lives!* What a great idea to re-create this as a pie social to help in our fundraising. With the help of the best local pie makers, we started *Railway Pie* Sundays.

What began as a small pie social soon became a defining event for the station.

During the summer months for nine years, *Railway Pie* drew hundreds of visitors each Sunday for a slice from one of the 24 homemade varieties. Each week 60-70 pies were cut into 300-350 ample slices, all of which often sold out. We raised over \$150,000 towards restoration. But alas, this success led to its own demise, as the required time commitment became too much for us older volunteers.

We want to thank our pie makers, student helpers, and our many volunteers for their hard work and dedication over the years. We also are grateful for you, our customers, particularly the ones who drove all the way to McAdam only to discover that we were sold out. As this chapter of *Railway Pie* closes, we can only hope that *Railway Pie* will live in McAdam again sometime in the future. Until then, we leave you with this *Railway Pie* cookbook.

Enjoy!

Written by: Frank Campbell
Photograph courtesy of
Coreen Hildebrand
Maritime Maven





**Our dedicated pie makers:
Agnes, Ruth, Alma, and Carol
delivering their last official Railway Pie.**

Photograph courtesy of Jeanie Copp

Agnes Campbell

Agnes, a great organizer, co-founded *Railway Pie Sunday Social*, baking 15-20 pies each week, including many varieties the other pie makers didn't make. She helped gather supplies, staff, and volunteers each week, worked each Sunday with Ruth to cut and lay out the pies, and worked in the kitchen and wherever else she was needed.

Ruth Little

Ruth Little was 82 years old at the start of the project, with a reputation as one of the best pie makers in town. She willingly agreed to make as many pies as needed, usually 14-20 per week, as well as volunteering every Sunday for nine years without fail. She cut and plated pies each week into big 1/5 portions (not easy - see page 64), often taking a shy bow when we introduced her to the applause of our well-fed and grateful customers.

Alma McDade

Alma McDade's reputation as a great pie maker was a well known fact in our village. Although over 80 years old she faithfully produced whatever number and kinds of pies we asked for each and every week, sometimes up to 20. When temporary health issues might have interfered, she enlisted the help of her husband, Bud, to cut the lard into the flour - a real family effort. Thank you!

Carol Campbell

Carol Campbell, known for her *Florida Key Lime Pie*, soon began making many other varieties when needed (14-20 each week), as the success of *Pie Sunday* grew. Carol and husband Wayne volunteered on Sundays, working behind the scenes making bottomless pots of coffee, cutting pies, working cash, washing dishes and jumping in wherever needed.

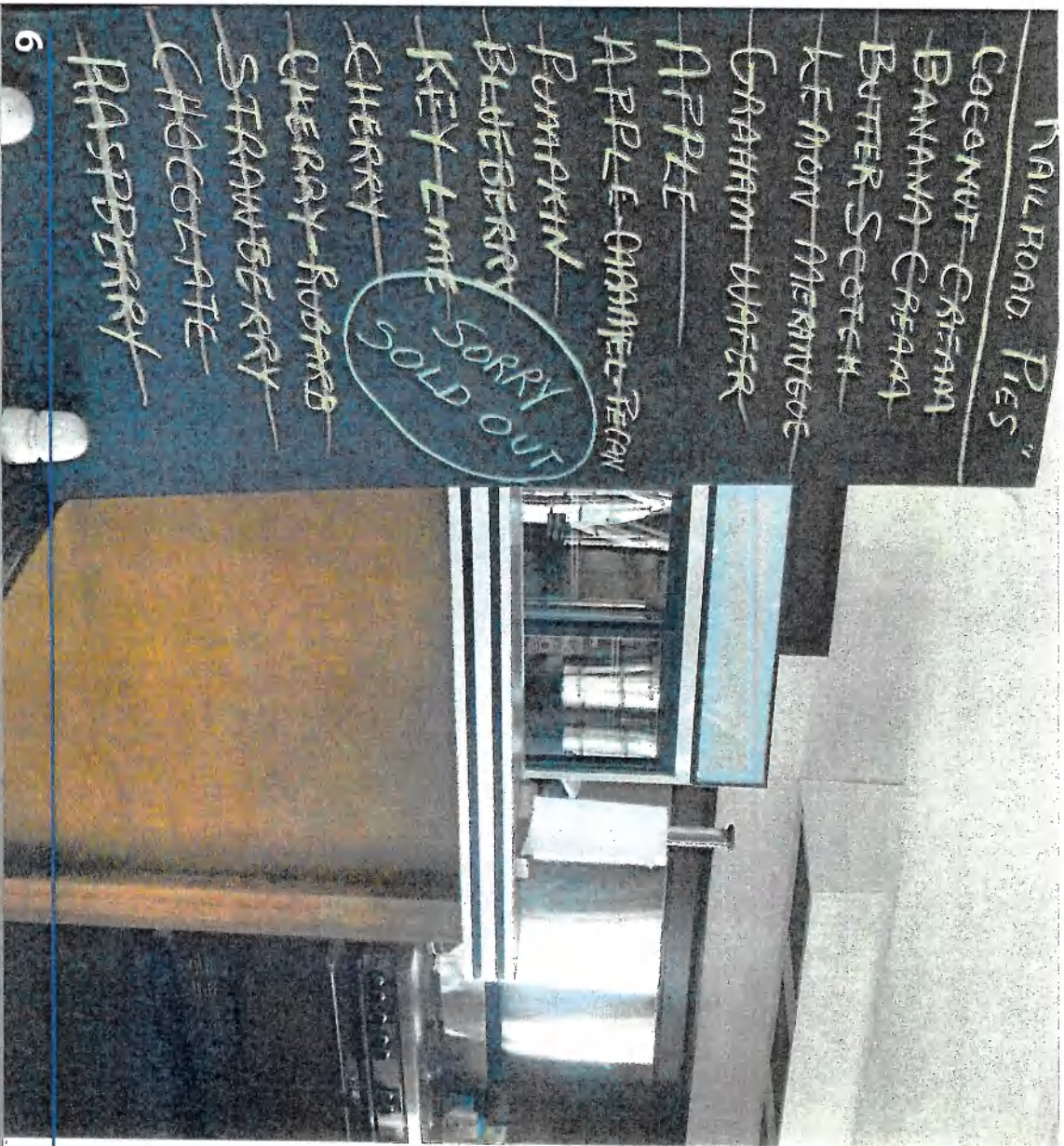


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Making the Perfect Crust



There are many recipes for making great pie crusts.
The secret is to find the one that works for you.

Making the Pastry

1. When adding your choice of shortening or lard to the all purpose flour, use a pastry blender or two knives to cut the shortening until it looks like coarse breadcrumbs.
2. Your pastry should be moist enough to hold together in a ball, but not sticky.
3. Form the dough into as many balls as needed - one ball for each crust.
4. Always roll your dough on a lightly floured surface.
5. With the side of your hand make indents in the dough until it forms a flatter circle. This makes it easier to start using the rolling pin.
6. Starting from the center, lightly roll out the dough, lifting the rolling pin slightly as you get to the edge. As you roll,

alternate directions to shape an even circle. Keep your rolling pin lightly floured.

7. Roll your dough until it is approximately one inch bigger than the top of your pie plate.
8. To transfer the rolled pastry to the pie plate pick up one side of the dough with your hands and fold in two like an omelet. If your pastry is too fragile you can use two spatulas to lift the dough, fold it and transfer to the pie pan.
9. Trim the edge of the dough to ½ inch beyond the pie plate and leave it hanging for double crust pie. For single pie crust, fold under the edge of the crust by pinching between your thumb and forefinger to form an upright rim.

Baking the Pies

1. **Single Unbaked Pie Crust:** After finishing the edge of your crust as previously explained, fill with desired filling and bake as directed in your recipe.
2. **Single Baked Pie Crust:** Finish the edge of your crust as previously explained. Prick the entire surface of the unbaked pie shell evenly with a fork. Bake your pie shell at 450° F for 12-15 minutes or until golden. Cool completely on wire rack before filling.
3. **Two Crust Pie:** Roll out another ball of dough for the top crust and lay over the filled bottom crust. Trim this crust and fold the edge of the bottom crust up over the top, pressing gently to seal. A little water brushed on the edge of the bottom crust will make a good seal. Cut small slits in the top crust to allow steam to escape and bake as directed in your recipe.

Pie Crust Recipes

Agnes' Pie Crust

Ingredients

- 2 cups flour
- 1 cup shortening
- 4 Tbsp. cold water

Method

1. Blend flour and shortening with a pastry blender.
2. Work the shortening and flour until there is no dry flour left in the bowl. It should all be blended in with the shortening.
3. Add cold water and toss very lightly. The more you handle the dough at this stage the tougher the crust will be.
4. Divide into two balls and roll out.

This dough may be frozen.

Makes two single or one double 10" pie crust.

Carol's Pie Crust

Ingredients

- 2 cups flour
- 1 tsp. salt
- ¾ cup shortening
- 6-8 Tbsp. water

Method

1. Sift together flour and salt.
2. Cut in shortening.
3. Sprinkle water over mixture, mixing with a fork until dough is moist enough to hold together.
4. Press into a ball. Do not overwork the dough.

This dough may be frozen.

Makes two single or one double 10" pie crust.

Alma's Never Fail Pie Crust

Ingredients

- 5 cups flour
- 1 pound lard
- 1 tsp. baking powder (heaping)
- 1 tsp. salt
- 1 tsp. vinegar
- 1 egg
- 1 cup cold water

Method

1. Blend flour and lard with a pastry blender.
2. Add baking powder and salt.
3. In a measuring cup combine egg, vinegar, and water to make one cup and mix well.
4. Work into dry ingredients.

This dough may be frozen.

Makes eight single or four double 10" pie crusts.

Ruth's Tenderflake Crust

Ingredients

- 5 ½ cups all purpose flour
- 2 tsp. salt
- 1 lb. Tenderflake Lard
- 1 egg lightly beaten
- 1 Tbsp. white vinegar

Method

1. Mix together flour and salt.
2. Cut in lard with pastry blender until mixture resembles coarse crumbs.
3. In a measuring cup combine egg, vinegar, and water to make one cup and mix well.
4. Gradually stir liquid into lard mixture. Add only enough water to make dough clinging together.
5. Form into a log shape and wrap with wax paper and refrigerate for about ½ hour.
6. Cut into six pieces and roll out for pie crust.

This dough may be frozen.

Makes six single or three double 10" pie crusts.

Meringue Recipes

Agnes' Meringue

Ingredients

- 3 egg whites
- 1/2 tsp. vanilla
- 1/4 tsp. cream of tartar
- 6 Tbsp. white sugar

Method

1. Beat egg whites with vanilla and cream of tartar until soft peaks form.
2. Gradually add sugar, about 1 Tbsp. at a time, beating until stiff peaks form.
3. Spread meringue over the pie, making sure the meringue is touching the crust all the way around the pie.

Carol's Meringue

Ingredients

- 3 egg whites at room temperature
- 1/4 tsp. cream of tartar
- A little less than 1/4 cup of white sugar

Method

1. Beat egg whites with an electric beater until frothy.
2. Add cream of tartar and beat until soft peaks form.
3. Gradually beat in sugar 1 Tbsp. at a time, until sugar is dissolved and stiff peaks form.

Alma's Meringue

Ingredients

- 2 egg whites
- 4 Tbsp. white sugar
- 1/4 tsp. cream of tartar

Method

1. Beat egg whites until light peaks form.
2. Add cream of tartar, and beat until soft peaks form.
3. Gradually add sugar, beating until stiff peaks form.
4. Add meringue to top of pie filling.

Ruth's Mile High Meringue

Ingredients

- 2 egg whites
- 1 Tbsp. cold water
- 1/4 tsp. cream of tartar
- 4 Tbsp. white sugar

Method

1. Beat egg whites and add water until just foamy.
2. Add cream of tartar, and beat until stands in peaks.
3. Add sugar one Tbsp. at a time, beating after each addition.
4. When glossy and stands in peaks put over pie.

Makes meringue for one 10" pie.

Makes meringue for one 10" pie.

Makes meringue for one 10" pie.

Makes meringue for one 10" pie.

Apple Pie

by Alma

Ingredients

Filling

- ¾ cup sugar
- ¾ tsp. cinnamon
- ¼ tsp. nutmeg
- 6 cups apples peeled and sliced



The Dining Room at the
McAdam Railway Station.

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Method

1. Prepare uncooked double pie crust (see pages 8-11).
2. Preheat oven to 410° F.
3. Mix sugar, cinnamon and nutmeg.
4. Sprinkle half of the mixture into the crust-lined pie pan.
5. Slice enough apples to fill the pan.
6. Sprinkle remaining sugar mixture over apples.
7. Cover with top pastry layer and vent to allow steam to escape.
8. Bake 15 minutes at 410° F, then 45 minutes at 350° F, or until the apples are soft.
9. Serve warm or allow the pie to cool.

Alma Says:

*The variety of apple you use will
change the amount of sugar you need.
Sweet apples need less sugar, while
tart apples will need a little more.*

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Apple Caramel Pecan Pie

by Agnes

Ingredients

Filling

- 1/4 cup (or more) finely chopped pecans
- 6 large apples peeled and sliced (approximately)
- Brown sugar
- Cinnamon

Topping

- 1/3 cup (or more) caramel topping (syrup)
- 1/4 cup or more chopped pecans



Agnes serving her
Apple Caramel Pecan Pie.
Photograph courtesy of
Coreen Hildebrand
Marlimes Maven

Method

1. Prepare uncooked double pie crust (see pages 8-11).
2. Preheat oven to 425° F.
3. Sprinkle 1/4 cup chopped pecans over the bottom crust (or just enough pecans to make a single layer).
4. Add sliced apples to the pan until it won't hold any more (don't worry, the apples will shrink during baking).
5. Pat a thin layer of brown sugar over the top of the apples.
6. Sprinkle a thin layer of cinnamon over the top of the brown sugar.
7. Top with second crust, seal the edges, and cut slits in the crust to allow steam to escape.
8. Place pie on baking sheet to catch any drips during baking.
9. Bake at 425° F for 35-45 minutes, or until crust is golden and the apples are tender.
10. When the pie is still warm, drizzle caramel topping over the top of the pie. Cover most of the top crust with a thin layer of syrup.
11. Sprinkle with chopped pecans.
12. Serve warm, or allow the pie to cool.

Agnes Says:
I find that the chopped pecans I buy in the store are not chopped fine enough. I use a kitchen knife to cut them smaller.

Apple Crumble Pie

by Carol

Ingredients

- | Filling | Topping |
|---|------------------------------------|
| 6 cups apples peeled and sliced | 1/2 cup flour |
| 3/4 cup white sugar | 1/4 cup lightly packed brown sugar |
| 2 Tbsp. flour (more if your apples are juicy) | 3 Tbsp. butter or margarine |
| 1/2 tsp. ground cinnamon | |
| 1/8 tsp. ground nutmeg | |



Pie Chef and waitresses.
circa 1950

Method

1. Prepare uncooked single pie crust (see pages 8-11).
2. Preheat oven to 325° F.
3. Place sliced apples in a large bowl.
4. Mix together the dry filling ingredients and sprinkle over the apples.
5. Toss until evenly coated and then transfer to the pastry shell.
6. To make topping, combine flour and brown sugar.
7. Cut in butter until mixture is crumbly.
8. Sprinkle over the apple filling.
9. Cover the top loosely with aluminum foil.
10. Bake for 25 minutes.
11. Remove foil and continue baking for another 25 minutes until top is golden brown and the filling is bubbly.
12. Let cool completely before cutting.

Pie Fact:
Most restaurants cut their pie into six pieces. Railway Pie however is cut into five equal pieces. That's 20% more pie per slice to savor.

Banana Cream Pie

by Carol

Ingredients

Filling

- ¾ cup sugar
- 3 Tbsp. cornstarch
- ¼ tsp. salt
- 2 cups whole milk

- 3 egg yolks
- 1 Tbsp. butter
- 1 tsp. vanilla
- 1 large sliced banana



Another busy Sunday
at the Lunch Counter.

Method

1. Prepare single pie crust (see pages 8-11).
2. Preheat oven to 450° F and bake pie crust for 10-12 minutes or until golden.
3. Set oven to 425° F.
4. In a heavy-bottomed saucepan combine sugar, cornstarch and salt.
5. Whisk together milk and egg yolks, pour over dry ingredients and mix well.
6. Place pot over medium high heat and cook until bubbles start to break the surface and the mixture begins to thicken.
7. Simmer for a minute or two longer, and then add the butter and vanilla.
8. Place sliced bananas over the bottom of the cooked and cooled pie shell.
9. Pour the hot mixture into the pie shell over the bananas.
10. Prepare meringue (see pages 12-13).
11. Top mixture with meringue.
12. Brown for approximately 4-5 minutes.
13. Let cool completely before cutting.

Carol Says:

Sprinkle sliced bananas with a little lemon juice to prevent them from turning black. Also, when you separate your eggs, set aside the whites to use in your meringue.

Blueberry Pie

by Ruth

Ingredients

Filling

- 5 cups berries (frozen)
- ½ cup sugar

- ½ tsp. nutmeg
- 2 Tbsp. cornstarch (rounded)

Ruth cutting and
plating pies on a busy
Sunday afternoon.



Method

1. Prepare uncooked double pie crust (see pages 8-11).
2. Preheat oven to 425° F.
3. Mix all ingredients together and fill bottom crust.
4. Top with second crust, seal the edges, and cut slits in the crust to allow steam to escape.
5. Bake for 20 minutes then reduce heat to 350° F and bake until crust is golden.
6. Let cool completely before cutting.

Ruth Says:

There's a difference between a rounded and heaping spoonfull when measuring dry ingredients. A heaping and if you try to add more ingredients it would fall off. A rounded spoonfull means the dry ingredients form a slightly rounded top, and is more than a level measure.

Butterscotch Pie

by Ruth

Ingredients

Filling

- 1 cup brown sugar
- 3 Tbsp. cornstarch (*rounded*)
- 2 egg yolks
- 2 cups whole milk
- 1 Tbsp. butter



Ruth cutting and plating pies to serve at the Lunch Counter.

Method

1. Prepare single pie crust (*see pages 8-11*).
2. Preheat oven to 450° F and bake pie crust for 10-12 minutes or until golden.
3. Set oven to 350° F.
4. Mix sugar and cornstarch together.
5. Beat egg yolk with ½ cup of the milk.
6. Mix in sugar and cornstarch mixture.
7. Heat remaining milk and then add to above mixture.
8. Cook on high in microwave, stirring every two minutes until thickened.
9. Prepare meringue (*see pages 12-13*).
10. Add hot mixture to shell and top with meringue.
11. Bake until meringue browns (approximately 10-12 minutes, but check after 8-9 minutes).
12. Let cool completely before cutting.

Ruth Says:
Make this pie the day before and refrigerate overnight. This gives it a better flavor. This recipe has been a family favorite for many years!

Cherry-Blueberry Pie

by Agnes

Ingredients

- | | |
|--|--|
| Filling | |
| ½ cup white sugar | |
| 2 heaping Tbsp. cornstarch | |
| ¼ tsp. cinnamon | |
| 1 can (21 oz.) cherry pie filling | |
| 1 ½ level cups of fresh or frozen blueberries (do not thaw frozen blueberries) | |
- | | |
|--|--------------|
| | Crust Glaze |
| | 1 tsp. water |
| | 2 tsp. sugar |



Original Canadian Pacific pattern on dinner plates. Photograph courtesy of Coreen Hildebrand Maritimes Maven

Method

1. Prepare unbaked double pie crust (see pages 8-11).
2. Preheat oven to 425° F.
3. In a large bowl mix the sugar, corn starch and cinnamon.
4. Stir in the cherry pie filling, making sure all ingredients are well mixed.
5. Add the blueberries and mix well.
6. Spoon into the crust-lined pie pan.
7. Top with second crust, seal the edges, and cut slits in the crust to allow steam to escape.
8. Place pie on a pizza pan while baking to collect any juices.
9. To make the glaze brush the water over the top of the pie with a pastry brush.
10. Sprinkle the sugar over the top of the water.
11. Bake 40-45 minutes or until crust is golden brown.
12. Let cool completely before cutting.

Agnes Says:
My favourite pie filling is QPS Cherry Pie Filling from Richmond, BC. I purchase it in bulk from a restaurant supply store. I also like E.D. Smith Pie Filling which is more readily available.

Cherry-Chocolate Chip Pie or Cherry Pie

by Agnes

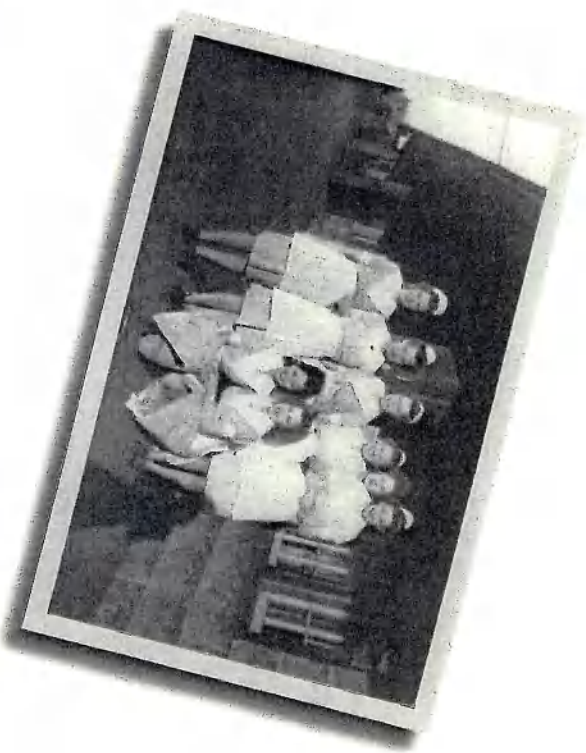
Ingredients

Filling

- 1 can (21 oz.) cherry pie filling
- ½ cup semisweet chocolate chips
- ½ cup sliced almonds

Crust Glaze

- 1 tsp. water
- 2 tsp. sugar
- 1 Tbsp. sliced almonds



Waitstaff posing outside
the Lunch Counter.
circa 1954

Method

1. Prepare unbaked double pie crust (see pages 8-11).
2. Preheat oven to 425° F.

Cherry-Chocolate Chip Pie

1. Sprinkle the almonds over the crust-lined pie pan.
2. In a medium bowl mix the cherry pie filling and the chocolate chips.
3. Spoon mixture over the sliced almonds.
4. Top with second crust, seal the edges, and cut slits in the crust to allow steam to escape.
5. To make the glaze, brush the water over the top of the pie crust.
6. Sprinkle the almonds and the sugar over the wet pie crust.
7. Bake 30–40 minutes or until crust is golden brown.
8. Let cool completely before cutting.

Cherry Pie

1. To make a cherry pie, follow the directions above but exclude the chocolate chips, sliced almonds, and glaze.

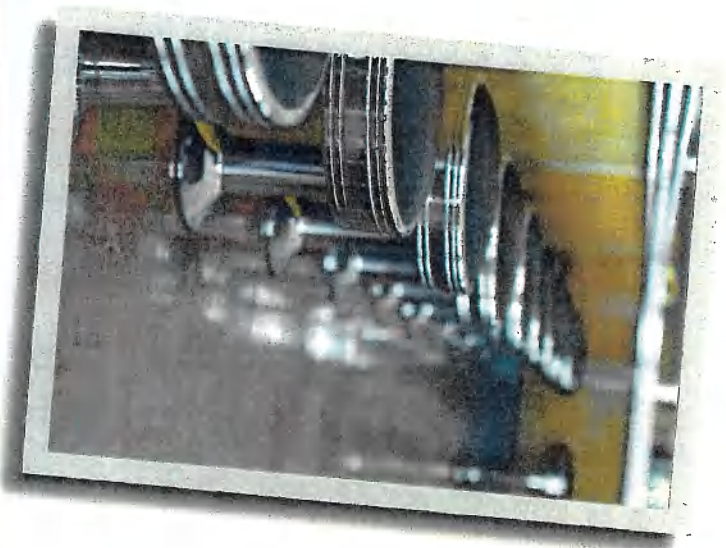
Cherry-Raspberry Pie

by Agnes

Ingredients

Filling

- 1 ½ cups fresh or frozen whole raspberries
(do not thaw)
- ½ cup sugar
- 2 Tbsp. flour *(heaping measure)*
- 21 oz. canned cherry pie filling



*Lunch Counter stools.
Photograph courtesy of
Coreen Hildebrand
Maritime Maven*

Method

1. Prepare unbaked double pie crust *(see pages 8-11)*.
2. Preheat oven heat to 400° F.
3. In a large bowl, mix the cherry pie filling, sugar and flour.
4. Add the raspberries and mix well.
5. Spoon filling into bottom crust.
6. Top with second crust, seal the edges, and cut slits in the crust to allow steam to escape.
7. Place pie on a pizza pan while baking to collect any juices.
8. Bake 40-45 minutes or until golden brown on top. Be careful not to overbake the edges.
9. Let cool completely before cutting.

*The Lunch Counter
before Railway Pie began.*



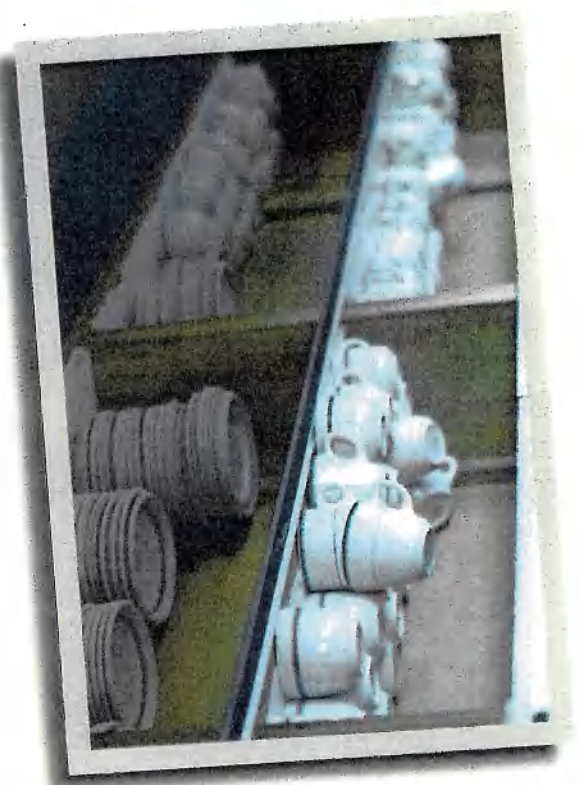
Chocolate Pie

by Ruth

Ingredients

Filling

- ¾ cup sugar
- 3 Tbsp. cornstarch (rounded)
- 2 Tbsp. cocoa (rounded)
- 2 egg yolks
- 1 tsp. vanilla
- 2 cups whole milk



Cups and saucers ready to be used at the Lunch Counter.
Photograph courtesy of
Coreen Hildebrand
Maritimes Maven

Method

1. Prepare single pie crust (see pages 8-11).
2. Preheat oven to 450° F and bake pie crust for 10-12 minutes or until golden.
3. Set oven to 350° F.
4. Mix dry ingredients.
5. Beat egg yolk with ½ cup of milk and add to mixed dry ingredients.
6. Heat remaining 1 ½ cups of milk and add to above mixture.
7. Cook on high in microwave, stirring every two minutes until thickened.
8. Prepare meringue (see pages 12-13).
9. Pour into baked shell and top with meringue.
10. Bake until meringue browns (approximately 10 minutes).
11. Let cool completely before cutting.

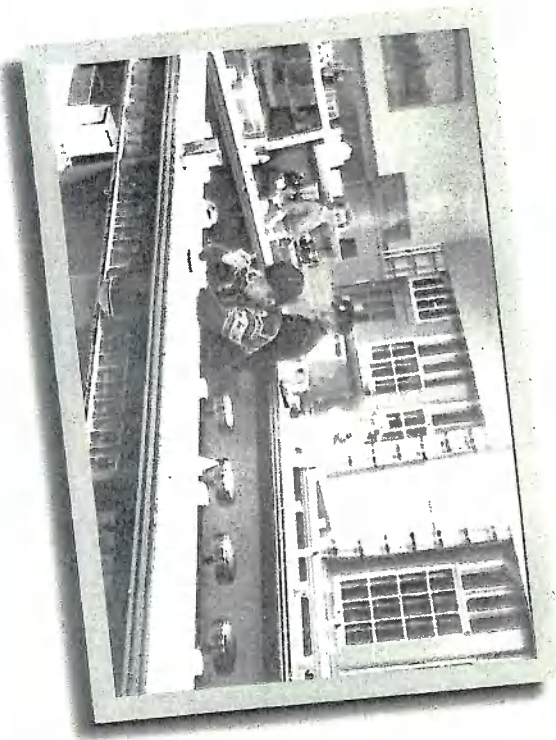
Pie Fact:
From 2010-2018
we served over
40,000 cups of coffee!

Coconut Cream Pie

by Alma

Ingredients

- | | |
|-----------------|-----------------------------------|
| Filling | |
| ½ cup sugar | 2 cups milk (<i>scalded</i>) |
| ⅓ cup flour | 2 egg yolks |
| ½ tsp. salt | 1 tsp. vanilla extract |
| ½ cup cold milk | 1 cup sweetened, shredded coconut |
| | 1 Tbsp. butter |



Enjoying Railway Pie:
circa 1960

Method

1. Prepare single pie crust (*see pages 8-11*).
2. Preheat oven to 450° F and bake pie crust for 10-12 minutes or until golden.
3. Set oven to 350° F.
4. Scald 2 cups of milk in pot.
5. Combine the sugar, flour and salt.
6. Slowly blend sugar mixture into the cold milk, stir until smooth.
7. Add mixture to the scalded milk.
8. Cook over medium heat, stirring constantly, until mixture comes to a boil.
9. Remove from heat.
10. Slightly beat egg yolks and add to mixture.
11. Return to heat and cook for 2 minutes, stirring constantly until thickened.
12. Remove from heat and mix in vanilla, coconut, and butter.
13. Stir until butter is melted.
14. Pour mixture into baked and cooled pie shell.
15. Prepare meringue (*see pages 12-13*).
16. Add meringue to top of pie filling.
17. Sprinkle with coconut.
18. Bake for 15 minutes.
19. Let cool completely before cutting.

Four Berry Pie

by Ruth

Ingredients

Filling
5 cups mixed berries (frozen)
½ cup sugar
½ tsp. nutmeg
5 Tbsp. cornstarch

Topping
1 cup flour
¼ cup brown sugar
⅓ cup butter



Waitstaff posing
outside the Station.
circa 1941

Method

1. Prepare unbaked single pie crust (see pages 8-11).
2. Preheat oven to 425° F.
3. Mix filling ingredients together and place in unbaked pie shell.
4. Mix the flour and brown sugar together, then cut in butter to make the topping.
5. Spread topping over pie.
6. Bake at 425° F for 20 minutes, then reduce heat to 350° F and bake until golden brown.
7. Let cool completely before cutting.

Ruth Says:
I like to use blackberries,
blueberries, raspberries, and
strawberries which come frozen
and premixed in a 4kg bag.

Graham Cracker Pie

by Ruth

Ingredients

Filling

- 1/2 cup sugar
- 1/4 tsp. salt
- 3 Tbsp. cornstarch (rounded)
- 2 cups milk
- 2 egg yolks slightly beaten
- 1 Tbsp. butter
- 1 tsp. vanilla

Crust

- 1 1/4 cups graham cracker crumbs
- 1/4 cup melted margarine



Pies laid out
ready for serving.

Method

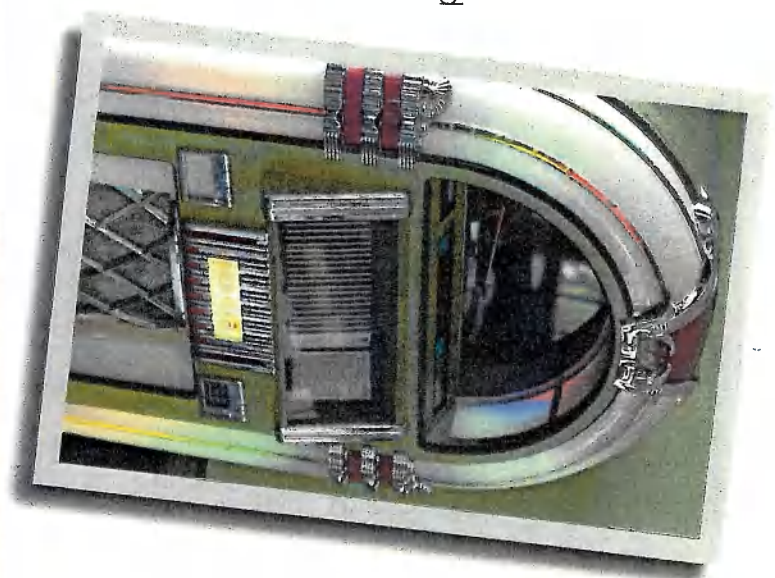
1. Preheat oven to 375° F.
2. Mix together crust ingredients and set aside 1/4 cup of this crumb mixture.
3. Place the rest in 10" pie plate and press down around sides and bottom of pan.
4. Bake for 8 minutes. Let cool.
5. In a bowl blend sugar, salt and cornstarch.
6. Put egg yolk in a small bowl and add about 1/2 cup cold milk, mix together, and then add to dry ingredients.
7. Heat remaining milk in another bowl in microwave.
8. Combine mixture with hot milk and microwave on high until thickened, stirring a couple of times.
9. When thickened, add butter and vanilla and mix well.
10. Pour into baked shell.
11. Prepare meringue (see pages 12-13).
12. Top with meringue, sprinkle with reserved graham crumb mixture and brown in oven.
13. Let cool completely before cutting.

Hawaiian Rhubarb Pie *by Ruth*

Ingredients

Filling

- 2 eggs
- 1 cup sugar
- ¼ tsp. salt
- 2 ½ tsp. flour
- ½ tsp. vanilla
- 2 Tbsp. milk
- 2 cups diced rhubarb
- 1 can (14 oz.) crushed pineapple, drained



The jukebox provided the soundtrack for Pie Sundays.
Photograph courtesy of
Coreen Hildebrand
Maritime Maven

Method

1. Prepare unbaked single or double pie crust (see pages 8-11). (See Ruth's Tip below).
2. Preheat oven to 350° F.
3. Beat eggs.
4. To the eggs add sugar, salt, flour, vanilla and milk. Beat well.
5. Cut rhubarb into 1" lengths.
6. Combine the rhubarb and pineapple.
7. Pour egg mixture over the rhubarb mixture and stir lightly.
8. Turn into the pie shell and bake for 50-60 minutes or until the filling is almost set.
9. Prepare meringue (see pages 12-13).
10. Top with meringue and bake until meringue is lightly browned.
11. **Or** top with crust and bake until rhubarb is tender.
12. Let cool completely before cutting.

Ruth Says:
Make this pie with either a meringue
or a crust on top. The choice is yours!
This is my niece's favorite pie:
it was always her "birthday cake"!

Key Lime Pie

by Carol

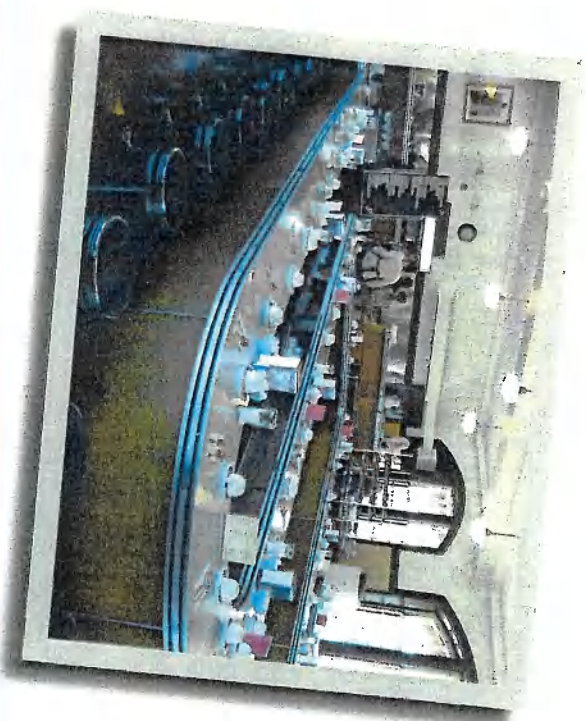
Ingredients

Filling

- 1/4 cup key lime juice
(You can use freshly squeezed or bottled lime juice if you can't get key lime)
- 1 300 ml can sweetened condensed milk
- 8-10 oz. Cool Whip
- Zest of 1 lime for garnish
(You can use the juice from this lime as part of your 1/4 cup)

Graham Wafer Crust

- 1 1/4 cups graham cracker crumbs
- 1/4 cup melted margarine or butter



*Preparing the
Lunch Counter before
the doors open.*

Method

1. Combine graham cracker crumbs with melted margarine or butter.
2. Press mixture into the bottom of a 10" pie plate.
3. Chill until firm.
4. Whisk the lime juice into the condensed milk, then fold in the Cool Whip.
5. Pour mixture onto the prepared graham wafer crust.
6. Sprinkle the lime zest on top of the pie filling.
7. Cool until set.

Carol Says:
This pie freezes well.

Lemon Meringue Pie

by Agnes

Ingredients

Filling

- 1 box Sherriff's Lemon Pie mix
- 1 Tbsp. lemon juice



*Pie being served in
the Dining Room.
circa 1941*

Method

1. Prepare single pie crust (see pages 8-11).
2. Preheat oven to 450° F and bake pie crust for 10-12 minutes or until golden.
3. Set oven to 350° F.
4. Follow the directions on the box to make the filling. Add one Tbsp. of lemon juice into the measuring cup before filling the $\frac{1}{3}$ cup with water.
5. Pour filling into the cooled, baked crust.
6. Prepare meringue (see pages 12-13).
7. Spread meringue over the pie filling, making sure the meringue is touching the crust all the way around the pie.
8. Bake for 12-15 minutes or until the meringue is golden.
9. Let cool completely before cutting.

Agnes Says:
*Before cutting a meringue pie,
dip the knife in hot water
— do not dry the knife.*

Lemon Cream Cheese Pie

by Agnes

Ingredients

Filling

- 1 box Sherriff's Lemon Pie mix
- 1 Tbsp. lemon juice

Cream Cheese Base

- 1 block (8 oz.) cream cheese
- 1/3 cup confectioner's sugar



*Agnes on dish duty
at the Lunch Counter.*

Method

1. Prepare single pie crust (see pages 8-11).
2. Preheat oven to 450° F and bake pie crust for 10-12 minutes or until golden.
3. Set oven to 350° F.
4. Follow the directions on the box to make the filling. Add one Tbsp lemon juice into the measuring cup before filling the 1/3 cup with water.
5. Cream together the confectioner's sugar and the cream cheese.
6. Add 1/3 cup of the cooked lemon filling to the cream cheese mixture and mix well.
7. Spread the cream cheese mixture over the cooled, baked crust.
8. Pour the remaining lemon filling over the cream mixture.
9. Prepare meringue (see pages 12-13).
10. Spread meringue over the pie filling, making sure the meringue is touching the crust all the way around the pie.
11. Bake for 12-15 minutes or until the meringue is golden.
12. Let cool completely before cutting.

Peaches and Cream Pie

by Alma

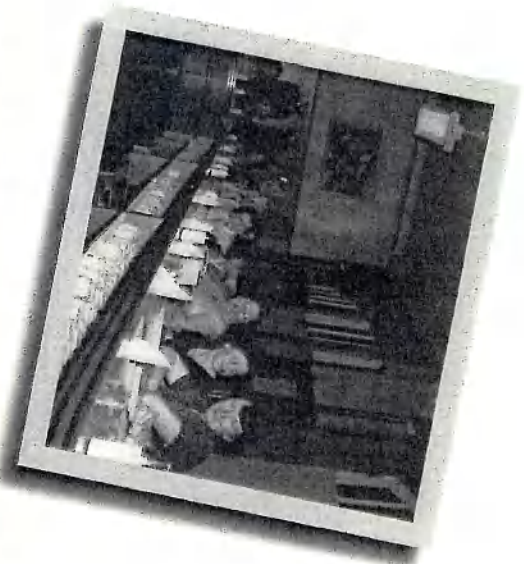
Ingredients

Filling

- ¾ cup sour cream
- ½ cup white sugar
- ¼ cup flour
- 6 peaches – peeled, pitted, and sliced

Topping

- ¾ cup flour
- ½ cup packed brown sugar
- ½ cup large flaked oats
- 1 tsp. cinnamon
- ½ cup butter



Eating at the Lunch Counter.
circa 1961

Method

1. Prepare unbaked single pie crust (see pages 8-11).
2. Preheat oven to 350° F.
3. Mix all the topping ingredients together using a pastry blender until mixture resembles coarse crumbs.
4. Set aside.
5. Mix the sour cream, sugar and flour in a bowl until smooth.
6. Stir the peaches into the bowl.
7. Spread into unbaked pie shell.
8. Sprinkle topping evenly over filling.
9. Place pie on aluminum foil to catch the drips.
10. Bake 50–60 minutes or until peaches are tender.
11. Let cool completely before cutting.

Pie Fact:
From 2010-2018
we served over
23,800 pieces of pie!

Peanut Butter Pie

by Agnes

Ingredients

- Filling
- 8 oz. cream cheese
 - ½ cup plus 2 Tbsp. peanut butter
 - ¾ cup plus 2 Tbsp. confectioner's sugar
 - 2 cups Cool Whip
 - 2 Tbsp. chocolate topping (syrup)
- Graham Cracker Crust
- 1 ¼ cups graham cracker crumbs
 - ¼ cup sugar
 - ¼ cup melted butter

Agnes Says:
In the summer of 2017, Paci McCall and her husband visited the station for Railway Pie while on vacation. They remarked that the list of 24 pies that day didn't include his favorite - Peanut Butter Pie. Two weeks later, Paci emailed the recipe, which we added to our list. The pie became very popular at the station. Thank you Paci!

Method

1. Heat oven to 350° F.
2. Mix all graham cracker crust ingredients well.
3. Press firmly into bottom and up sides of 10" pie pan.
4. Bake for about 5 minutes.
5. Remove from oven and let cool.
6. With electric mixer, blend cream cheese, peanut butter and sugar for 1 ½ minutes.
7. Add Cool Whip to mixture and fold in.
8. Add mixture to cooled pie crust.
9. Cover and freeze pie for 6 hours.
10. Place pie in fridge to thaw 2 hours before serving.
11. Drizzle chocolate syrup over top before serving.

Staff being trained while preparing for customers.



Pecan Pie

by Anna

Ingredients

Filling

- 1/3 tsp. salt
- 1 cup brown sugar
- 3 eggs slightly beaten
- 1/3 cup melted butter
- 1 cup corn syrup
- 1 tsp. vanilla



*The Lunch Counter
with juke box.*

Method

1. Prepare unbaked single pie crust (see pages 8-11).
2. Preheat oven to 350° F.
3. Mix all filling ingredients.
4. Place in an unbaked pie shell.
5. Top with a layer of approximately 20 pecans.
6. Bake for 45 minutes.
7. Let cool completely before cutting.

Pie Fact:

*In 2011 Railway Pie was served
two days - Saturday and Sunday.
Surprisingly the sales over the two
days turned out no better than just
one day. The decision was made to
have pie only on one day - Sunday.*

Pumpkin Pie

by Ruth

Ingredients (for two pies)

Filling

- 1 large (28 oz.) canned pumpkin
(not pumpkin pie filling)
- 1 ½ cups brown sugar
- ½ tsp. nutmeg
- 2 tsp. ginger
- 1 tsp. cinnamon
- 1 tsp. salt
- 4 eggs beaten
- 3 cups whole milk



Dining Room and staff.
circa 1936

Method

1. Prepare two unbaked single pie crusts (see pages 8-11).
2. Preheat oven to 350° F.
3. Mix pumpkin, sugar and spices.
4. Add eggs and mix well.
5. Add milk and continue mixing.
6. Let mixture stand overnight in the fridge.
7. In the morning, fill two unbaked pie shells.
8. Bake 35-45 minutes, or until knife inserted into centre comes out clean.
9. Let cool completely before cutting.

Ruth Says:
*This is a recipe that was used
in Woodworth stores and is
VERY GOOD!*

Pumpkin Pie

by Carol

Ingredients

Filling

- 1/2 cup white sugar
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 1 tsp. ground ginger
- 3/4 tsp. cinnamon
- 1/8 tsp. ground cloves

- 1 Tbsp. flour
- 1 Tbsp. molasses
- 1 Tbsp. melted butter
- 2 eggs
- 1 1/4 cup whole milk
- 1 1/4 cup canned pumpkin or fresh cooked pumpkin (*not* pumpkin pie filling).



A full house for
Railway Pie.

Method

1. Prepare unbaked single pie crust (see pages 8-11).
2. Preheat oven to 425° F.
3. Place all ingredients in a blender and blend until smooth.
4. Pour into unbaked pie shell.
5. Bake for 40 minutes.
6. Let cool before cutting.

Carol Says:

This recipe was taken from a cookbook printed in 1953. I use a blender because it's quick and easy, but you can mix the ingredients by hand if you don't have a blender.

Raspberry Pie

by Anna

Ingredients

Filling

- 4-5 cups raspberries
- 3 Tbsp. cornstarch
- 1 cup sugar
- 1 tsp. lemon juice
- 1 Tbsp. butter



*Waitresses in their
third floor Dorm Room.
circa 1950*

Method

1. Prepare unbaked double pie crust (see pages 8-11).
2. Preheat oven to 410° F.
3. Combine raspberries, cornstarch and sugar in a bowl, coating the fruit well.
4. Spoon mixture onto bottom pie shell and then sprinkle with a bit of lemon juice.
5. Dot with butter.
6. Add top pastry and bake at 410° F for 15 minutes.
7. Reduce heat and bake at 350° F for about 30-35 minutes.
8. Let cool completely before cutting.

Pie Fact:

Railway Pie started in 2010 serving roughly 80 customers. By 2018 we were serving over 350 every Sunday from 1:00pm to 4:00pm (although we usually sold out by 3:00pm)!

Rhubarb Pie

by Ayres

Ingredients

Filling

- 4 cups rhubarb cut into 1" slices
- 1 ¾ cups white sugar
- ½ cup all purpose flour
- Dash of salt
- 1 Tbsp. butter



The McAdam Railway
Station Lunch Counter.

Method

1. Prepare unbaked double pie crust (see pages 8-11).
2. Preheat oven to 400° F.
3. Mix filling ingredients and let stand for 15 minutes.
4. Pour rhubarb mixture into unbaked crust-lined pie pan.
5. Dot with butter.
6. Top with second crust, seal the edges, and cut slits in the crust to allow steam to escape.
7. Bake for 50 minutes.
8. Let cool completely before cutting.

Pie Fact:

The opening day of the 2014 season was during Hurricane Arthur. With no power and no customers, Ayres went door to door to sell the pies at cost.

Strawberry-Rhubarb Custard Pie

by Alma

Ingredients

Filling

- 2 cups rhubarb (washed and cut)
- 6-8 strawberries (hulled and sliced)
- 1 cup sugar
- 2 Tbsp. flour
- ¼ tsp. salt
- 2 egg yolks
- ½ cup milk



Dining Room staff.
circa 1950

Method

1. Prepare unbaked single pie crust (see pages 8-11).
2. Preheat oven to 350° F.
3. Rinse and cut rhubarb and place into unbaked pastry shell.
4. Top with sliced strawberries.
5. Combine sugar, flour and salt.
6. Beat 2 egg yolks, then add the sugar mixture.
7. Add milk.
8. Pour mixture over the rhubarb and strawberry filling.
9. Bake 45 minutes.
10. Prepare meringue (see pages 12-13).
11. Cover with meringue.
12. Bake until meringue is lightly browned (approximately 15 minutes).
13. Let cool completely before cutting.

Alma Says:

½ the rhubarb was frozen, thaw and let drain for several hours (or overnight). Once drained, rinse with boiling water.

How to Cut Railway Pie

Railway Pie Sunday was known not only for the variety of pies on offer but also for the large size of the slices. The final step in serving *Railway Pie* to your guests is to cut the pie into five equal slices, a task that remained difficult even for our most skilled pie makers. Over the years of trial and error, the volunteers developed the cutting method below, which will help ensure your guests receive equally large slices of pie during their visit.

1. Cut a disposable aluminum pie plate into five equal pieces to create a pie-cutting template. Use a protractor to measure the correct angle of 72° for the template.
2. Mark the centre of your pie with a toothpick.
3. Lay the aluminum template upside down on top of the pie. Align the tip of the template to the toothpick in the centre. If cutting a meringue pie, steadily hold the template over the pie rather than laying it on top.
4. Carefully cut along the template, moving it around the pie to complete each slice.

As our pie makers discovered, sometimes the last piece may turn out smaller or larger than the rest if the centre of the pie was not correctly marked. Unfortunately, finding the exact centre of a baked pie is a task that still eludes us all.



Cutting a slice
of Railway Pie.
(Photograph courtesy of
Jacquie Copp)